

ratatouille

Ingredients:

1 eggplant
1 zucchini
1 yellow squash
1 sweet onion
14.5 oz. can diced tomatoes
2 Tbsp. +2 tsp. grated Parmesan
1 Tbsp. olive oil
1 tsp. dried basil
2 cloves garlic, crushed
1 tsp. pepper

Directions:

Preheat oven to 350°
Coat an 11x7 pan with nonstick cooking spray.
Cut eggplant, zucchini, squash, and onion into thin slices.
Toss all vegetables, parmesan, olive oil , basil, garlic and pepper together in a large bowl until well mixed.
Pour mixture into pan.
Top with additional Parmesan cheese.
Bake for 20 minutes.

